



# De Morgan House

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## Spring 2025 Menu

All prices are exclusive of VAT







### A bit about Eden...

Eden have been delivering seasonal, stylish, and sustainable food to companies across Central London since 1993.

Through Eden we offer a range of menus featuring a fantastic mixture of vegetarian, vegan, meat and fish items. Our meat is free range and our fish sustainably sourced.

We change our menus every four months and rotate sandwich and buffet menus over a three-day cycle to ensure variety. Eden make virtually everything in-house including chutneys, dressings, pickles, and cakes. This insistence on homemade ensures our food is full of flavour, nutritional value, colour and interest.

For their sustainable efforts Eden have a 3-star rating, the highest possible, from the Sustainable Restaurant Association, positioning them as London's most sustainable caterer.

# Eden Caterers



# Refreshments

## Tea & Coffee

**£2.30 per person**

*Freshly brewed filter coffee and a selection of fine teas*

## Tea, Coffee & Luxury Biscuits

**£2.90 per person**

*Freshly brewed filter coffee and a selection of fine teas, served with luxury wrapped biscuits*

## Tea, Coffee & Cake

**£5.10 per person**

*Freshly brewed filter coffee and a selection of fine teas, served with a selection of home-made cake slices.*

## Tea, Coffee & Pastries

**£6 per person**

*Freshly brewed filter coffee and a selection of fine teas, served with a selection of pastries*

## Juice

**£3.90 per litre**

*Orange and/or apple (please specify)*

## Bottled Water

**£3 per 750ml bottle**

*Still and/or sparkling (please specify)*



# Breakfast



## DMH Pastries

**£4 per person**

*Minimum order of 3*

*A selection of current seasonal pastries x 1 per person*

## Fresh Fruit

**£3.85 per person**

*Minimum order of 3*

*A selection of current seasonal cut fruit x 1 fruit salad pot per person*

## Fresh Fruit Platter

**£21 per platter**

*A selection of seasonal whole fruit on a platter, suitable for 10 – 12 people*

## Mini Bacon Roll Breakfast Platter

**£47 per platter**

*15 mini glazed brioche rolls with streaky bacon*

## Mini Mushroom Roll Breakfast Platter

**£47 per platter**

*15 mini glazed brioche rolls with butter fried button mushrooms, tomatoes and cheddar*

## Breakfast Savoury Platter

**£55 per platter**

*A selection of mini filled breakfast rolls & croissants to include smoked salmon & cream cheese mini bagels, emmenthal & ham mini croissant, emmenthal & salami cereal roll, brie & cranberry mini flutes. Suitable for 10 – 12 people*



# Sandwich Lunch

## DMH Sandwich Bronze Lunch

**£9 per person**

*Minimum order of 3*

### **Sandwiches**

*A selection of current seasonal sandwiches x 1.25 round per person*

### **Whole Fruit**

*x 1 per person*

## DMH Sandwich Silver Lunch

**£10.50 per person**

*Minimum order of 3*

### **Sandwiches**

*A selection of current seasonal sandwiches x 1.25 round per person*

### **Crips**

*x 0.5 portion per person*

### **Cut Fruit**

*x 1 mini pot per person*

## DMH Sandwich Lunch Gold

**£13 per person**

*Minimum order of 3*

### **Sandwiches**

*A selection of current seasonal sandwiches x 1 round per person*

### **Finger Buffet**

*A selection of current seasonal finger items x 2 items per person*

### **Cut Fruit**

*x 1 mini pot per person*



# Finger Buffet

## DMH Finger Buffet Bronze

**£17 per person**  
Minimum order of 3

### Sandwiches

*A selection of current seasonal sandwiches x 1 round per person*

### Finger Buffet

*A selection of current seasonal finger items x 4 items per person*

### Cut Fruit

*x 1 mini pot per person*

## DMH Finger Buffet Silver

**£19.10 per person**  
Minimum order of 3.

### Sandwiches

*A selection of current seasonal sandwiches x 1 round per person*

### Finger Buffet

*A selection of current seasonal finger items x 4 items per person*

### Cake

*x 0.5 portion per person*

### Cut Fruit

*x 1 mini pot per person*

## DMH Finger Buffet Gold

**£21 per person**  
Minimum order of 3

### Sandwiches

*A selection of current seasonal sandwiches x 1 round per person*

### Finger Buffet

*A selection of current seasonal finger items x 4 items per person*

### Cheese

*Selection of seasonal cheeses x 0.5 portion per person*

### Cake

*x 0.5 portion per person*

### Cut Fruit

*x 1 mini pot per person*





# Meze Lunch

## DMH Meze Lunch

**£16.50 per person**

*Minimum order of 6*

*A selection of eight different, seasonal salads all in one large bowl. Served with dressings and artisan rolls.*

**Whole Fruit**  
**x 1 per person**

## DMH Vegan Meze Lunch

**£16.50 per person**

*Minimum order of 6*

*A selection of eight different vegan, seasonal salads all in one large bowl. Served with dressings and artisan rolls.*

**Whole Fruit**  
**x 1 per person**

## DMH Vegetarian Meze Lunch

**£16.50 per person**

*Minimum order of 6*

*A selection of eight different vegetarian, seasonal salads all in one large bowl. Served with dressings and artisan rolls.*

**Whole Fruit**  
**x 1 per person**



# A,B,C + W



## A

### Monday + Friday

#### Sandwiches

Egg & Tomato on Malted Grain (v, d)  
 Roast Rosemary Chicken on Malted Grain (d)  
 Prawn & Rocket on Malted Grain (d)  
 Hoisin No Duck Wrap (vegan, d)  
 Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain (v)  
 Blythburgh Farm Gammon Ham & Mustard on Malted Grain (d)  
 Smoked Mackerel & Ricotta in a Piedmont Baguette  
 Beetroot Houmous & Rocket in Ciabatta (vegan, d)  
 Cheddar & Pickle in a Piedmont Baguette (v)  
 Beetroot, Spinach & Goat's Cheese on Multi Seed Bloomer (v)  
 Jerk Chicken & Red Cabbage Pickled Slaw (d)  
 Teriyaki Salmon with Miso & Ginger Carrot Slaw in a Wrap (d)

#### Finger Buffet

Slow Cooked Tomato & Basil (vegan, g, d)  
 Samosa (vegan, d)  
 Baby Mozzarella & Cherry Tomato Brochette (v, g)  
 Cheesy Paprika Puff (v)  
 Cocktail Sausages with Honey & Soy - 3 per portion (d)  
 Homemade Thyme & Caramelised Onion Sausage Rolls (d)  
 Lime, Chilli & Coriander Salmon Brochette (g, d)  
 Fish Cake with Lemongrass & Ginger

#### Cakes

Spiced Raisin Loaf Cake (vegan, d)  
 Healthy Seed Bar - Free From (vegan, g, d)  
 Mini Muffins - 2 per portion (v)  
 Orange, Ginger & Miso Cake (v)  
 Cranberry Fruit Fool Tart - 2 per portion (v)

## B

### Tuesday + Thursday

#### Sandwiches

Beetroot Houmous & Rocket in Ciabatta (vegan, d)  
 Blythburgh Farm Gammon Ham & Mustard on Malted Grain (d)  
 Egg & Tomato on Malted Grain (v, d)  
 Roast Rosemary Chicken on Malted Grain (d)  
 Teriyaki Salmon with Miso & Ginger Carrot Slaw in a Wrap (d)  
 Hoisin No Duck Wrap (vegan, d)  
 Cheddar & Pickle in a Piedmont Baguette (v)  
 Roast Rosemary Chicken on Gluten Free Bread (g, d)  
 Smoked Mackerel & Ricotta in a Piedmont Baguette  
 Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain (v)  
 Prawn & Rocket on Malted Grain (d)  
 Beetroot, Spinach & Goat's Cheese on Multi Seed Bloomer (v)

#### Finger Buffet

Moroccan Houmous & Pepperonata Crostini (vegan, d)  
 Queen Olives - 4 per portion (vegan, g, d)  
 Cheesy Paprika Puff (v)  
 Stilton & Caramelised Red Onion Tart (v)  
 Homemade Thyme & Caramelised Onion Sausage Rolls (d)  
 Cocktail Sausages with Honey & Soy - 3 per portion (d)  
 Lime, Chilli & Coriander Salmon Brochette (g, d)  
 Fish Cake with Lemongrass & Ginger

#### Cakes

Healthy Seed Bar - Free From (vegan, g, d)  
 Spiced Raisin Loaf Cake (vegan, d)  
 Mini Muffins - 2 per portion (v)  
 Cranberry Fruit Fool Tart - 2 per portion (v)

## C

### Wednesday

#### Sandwiches

Beetroot Houmous & Rocket in Ciabatta (vegan, d)  
 Blythburgh Farm Gammon Ham & Mustard on Malted Grain (d)  
 Egg & Tomato on Malted Grain (v, d)  
 Roast Rosemary Chicken on Gluten Free Bread (g, d)  
 Smoked Mackerel & Ricotta in a Piedmont Baguette  
 Hoisin No Duck Wrap (vegan, d)  
 Cheddar & Pickle in a Piedmont Baguette (v)  
 Jerk Chicken & Red Cabbage Pickled Slaw (d)  
 Teriyaki Salmon with Miso & Ginger Carrot Slaw in a Wrap (d)  
 Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain (v)  
 Prawn & Rocket on Malted Grain (d)  
 Beetroot, Spinach & Goat's Cheese on Multi Seed Bloomer (v)

#### Finger Buffet

Samosa (vegan, d)  
 Moroccan Houmous & Pepperonata Crostini (vegan, d)  
 Baby Mozzarella & Cherry Tomato Brochette (v, g)  
 Stilton & Caramelised Red Onion Tart (v)  
 Cocktail Sausages with Honey & Soy - 3 per portion (d)  
 Homemade Thyme & Caramelised Onion Sausage Rolls (d)  
 Lime, Chilli & Coriander Salmon Brochette (g, d)  
 Fish Cake with Lemongrass & Ginger

#### Cakes

Mini Muffins (v)  
 Healthy Seed Bar - Free From (vegan, g, d)  
 Orange, Ginger & Miso Cake (v)  
 Spiced Raisin Loaf Cake (vegan, d)

## W

### Weekend

#### Sandwiches

Hoisin No Duck Wrap (vegan, d)  
 Beetroot Houmous & Rocket in Ciabatta (vegan, d)  
 Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain (v)  
 Egg & Tomato on Malted Grain (v, d)  
 Beetroot, Spinach & Goat's Cheese on Multi Seed Bloomer (v)  
 Jerk Chicken & Red Cabbage Pickled Slaw (d)  
 Roast Rosemary Chicken on Malted Grain (d)  
 Blythburgh Farm Gammon Ham & Mustard on Malted Grain (d)  
 Roast Rosemary Chicken on Gluten Free Bread (g, d)  
 Teriyaki Salmon with Miso & Ginger Carrot Slaw in a Wrap (d)  
 Prawn & Rocket on Malted Grain (d)

#### Finger Buffet

Squashage Roll (vegan, d)  
 Tomatade Bruschetta (vegan, d)  
 Spinach & Feta Pinwheels (v)  
 Broccoli & Emmenthal Cheese Tart (v)  
 Chicken Brochette with Garlic, Coriander & Chilli (g, d)  
 Cocktail Sausages with Honey (d)  
 Cheddar Scone with Chorizo  
 Salmon Brochette with Honey and Mustard (g, d)  
 Hot Smoked Salmon Crostini  
 Falafel with Beetroot Houmous (vegan, g, d)

#### Cakes

Apricot Flapjack (v)  
 Banana & Sticky Toffee Cake (v, n)  
 Seville Orange Marmalade Polenta Cake (v, g, d, n)  
 Chocolate Brownie (v)  
 Lemon & Chia Drizzle Cake (vegan, d)

Dietary Legend: g: no gluten-containing ingredients; d: no dairy-containing ingredients; n: contains nuts; v: vegetarian; vegan

SPRING 2025